



**Lunch/Dinner Buffet
Menu**



LUNCH/DINNER MENU- BUFFET

Breadbasket of assorted dinner rolls and pita points

Flat & sparkling water, freshly brewed coffee and herbal tea

Buffet served with high-quality acrylics with an option to upgrade to china



BUFFET DISPLAYS:

Mixed salad of field greens, English cucumber, shredded carrots, red cabbage, teardrop tomatoes, corn kernels, Ciabatta croutons with choice of two dressings

Yellow and red beet salad with arugula, spinach, medallion of crusted Chevre, served with Balsamic vinaigrette and candied walnuts

Cream of summer carrot with champagne and dill soup

Forrest mushroom and farro soup with goat cheese crostini's

Cured Gravlax served with caper berries, crème fraiche and pumpernickel squares

Fresh buffalo mozzarella and creamy burrata, beef steak tomatoes, shaved basil, balsamic syrup

Classic French charcuterie with cured meats, mixed vegetables, candied pecans, fig jam, European breadsticks

Crisp vegetable crudité garden displayed in terracotta cylinders with a selection of assorted homemade dips

Carrot, broccoli and cauliflower terrine served en croute in flaky pastry

LUNCH/DINNER MENU- BUFFET CONTINUED...

MAIN COURSE:

Crispy Grilled Chicken L'Orange

Lemon Garlic Mahi Mahi, Basil and Oregano

Meat Lasagna al Forno

Bourbon and Cola Glazed Brisket of Beef

Apricot Glazed Roasted Chicken

Slow Cooked Lamb Shank, Mirepoix of Vegetables

Fire Seared Salmon, Capers, Lemon Beurre Blanc

Slow Roasted Osso Bucco

Breadcrumb and herb crusted boneless breast of chicken with fresh lemon and Italian parsley

Apple Cider Beef Stew

Oven Baked Georges Bank Atlantic Cod Oreganata

ACCOMPANIMENTS:

Fried Cauliflower Buds

Steamed Pencil Asparagus, Pimento

Falafel Orbs, Tahina Sauce

Garlic Mashed Potatoes

Apple and Red Cabbage Sauté

Orzo with Chickpeas and Shallots

Confetti Basmati Rice

Sugar Snap Peas, Toasted Sesame Seeds

Creamy Polenta with Mushrooms and Shallots

Mediterranean Cous Cous Jardinière

Haricot Vert Sauté

Seared Spinach and Mushroom cakes

Roasted Red Bliss Potatoes, Rosemary and Garlic, EVOO

Broccoli and Spinach souffle

Mélange of Fresh Seasonal Vegetables



LUNCH/DINNER MENU- BUFFET CONTINUED...

DESSERT ITEMS:

Butter Tea Cakes

Warmed Apple Strudel, Vanilla Sauce

Key Lime Pie Tart

Fresh South Sea Island Fruits and Berries, Sauce Sabayon

Chocolate Chip, Macadamia Nut with White Chocolate and Peanut Butter
cookies

Chocolate Torte, Raspberry Coulis

Tiramisu, Crème Anglaise

Assorted Miniature French Pastries and Petit Fours

